

2018 SAN DIEGO RESTAURANT WEEK

Rei Do Gado

JANUARY 21-28, 2018

GOURMET SALAD BAR

More than 30 different kinds of fresh salads to accompany your main course

BRAZILIAN SIDE DISHES

A variety of typical Brazilian dishes including: Pao de queijo (Brazilian cheese bread), Feijoada (Brazilian black bean stew), and Moqueca (Brazilian seafood stew)

DINNER MAIN COURSE

20 Cuts of Meat: whole top sirloin, house marinated baby back pork rib, flap steak with garlic, home-made spicy pork sausage, boneless chicken thigh with cheddar & mozzarella cheese, premium tenderloin cubes wrapped in apple wood bacon, USDS prime steak, turkey breast wrapped in apple wood bacon, USDA prime sirloin & garlic steak, sterling silver tri tip, skirt steak, hanger steak, boneless lamb leg, lamp chop w/mint jelly, filet mignon

PREMIUM DINNER (ADDITIONAL \$10)

Seafood bar & choice of wine or dessert